

LUUK PRODUCT SPECIFICATION			
Product Code	223391-223378	Product Name	5" Unseeded Burger Bun
Date	29.07.2022	Version No.	V9.0
Changes Since last version		Nuts allergen update, 1006 replaced by 223391, 215080 replaced by 223378, new outer case barcode	

Manufacturer Information			
Manufacturer Name	Lantmannen Unibake UK Ltd		
Manufacturer Address	Maidstone Road Kingston Milton Keynes MK10 0BD		
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Product Information			
Product Description	A fully baked, fully sliced white burger bun, approximately 120mm in diameter. The buns are supplied frozen.		
Country of Origin	United Kingdom		
Preparation instructions	Remove the packs required from the box and lie flat. Allow to defrost at room temperature for approximately 1 hour.		
Storage instructions	Can be stored until the best before date if stored at -18°C or below. Once defrosted, store in a cool dry place in a sealed bag and use within 4 days. Do not store defrosted products at chilled temperatures as this will accelerate staling. DO NOT REFREEZE ONCE DEFROSTED.		
Shelf life from manufacture	12 months	Shelf life once defrosted	4 days
Shelf life minimum at delivery	3 months	Storage Temperature	<-18°C

Ingredient Information			
Raw Material	Compound Ingredients	Amount in product (%)	Country of origin
WHEAT Flour (with Calcium, Iron, Niacin, Thiamin)		65.98	UK, Germany, Canada
	<i>Wheat Flour</i>	99.638%	Canada, UK
	<i>Calcium Carbonate E170</i>	0.34%	UK
	<i>Iron</i>	Trace	USA, Sweden
	<i>Niacin</i>	Trace	China, India, USA
	<i>Thiamin</i>	Trace	China
Water		21.89	UK
Sugar		4.83	UK
Yeast		3.06	UK
All vegetable shortening		2.01	UK
	<i>Palm oil</i>	1.518	Malaysia, Indonesia, Colombia,

Ingredient Information			
Raw Material	Compound Ingredients	Amount in product (%)	Country of origin
			Guatemala, Costa Rica, Honduras, Peru, Ecuador, Papua New Guinea.
	<i>Rapeseed oil</i>	0.492	UK, France, Germany, Netherlands.
Improver		1.31	UK
	<i>WHEAT Flour (with Calcium Carbonate, Iron, Niacin, Thiamin)</i>	0.60	UK
	<i>Carrier (Calcium Sulphate E516) DND</i>	0.27 <i>(Not declared in final ingredients list)</i>	UK
	<i>Emulsifier (mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids E472e)</i>	0.20	Ukraine, Australia, Denmark, UK, Netherlands, France, Germany, Hungary, Slovakia, Poland, Czech Republic, Belgium, Austria.
	<i>Emulsifier (mono- and diglycerides of fatty acids E471)</i>	0.16	Malaysia, Indonesia, Papua New Guinea
	<i>Preservative (calcium propionate E282)</i>	0.04	USA
	<i>Rapeseed Oil</i>	0.01	UK, Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Italy, Republic of Ireland, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Poland, Portugal, Romania, Slovenia, Slovakia, Spain, Sweden, Ukraine, Russia, Australia, Kazakhstan
	<i>Processing aid (calcium carbonate E170) DND</i>	0.02 <i>(Not declared in final ingredients list)</i>	France, Spain
	<i>Flour Treatment Agent (Ascorbic Acid E300)</i>	0.009	China
	<i>Processing Aid (Enzymes) DND</i>	0.001	France, Denmark, Finland,

Ingredient Information			
Raw Material	Compound Ingredients	Amount in product (%)	Country of origin
		<i>(Not declared in final ingredients list)</i>	Netherlands, Liechtenstein
Salt		0.92	UK

Ingredient Declaration	
Ingredient declaration	WHEAT Flour (with Calcium, Iron, Niacin and Thiamin), Water, Sugar, Yeast, Vegetable Oils (Palm and Rapeseed), Salt, Emulsifiers (E472e, E471), Preservative (E282), Flour Treatment Agent (E300).
Allergen Statement	For allergens, including cereals containing gluten, see ingredients in CAPITALS. May also contains sesame seeds and nuts.

Product Suitability	
Criteria	Contains (Y/N)
Contains Artificial Colours	N
Contains Natural Flavourings	N
Contains Artificial Flavours	N
Contains Flavour Enhancers	N
Contains Artificial Preservatives	Y, E282
Contains Artificial Sweeteners	N
Contains Palm Oil <i>(If yes, describe status e.g. SG, MB)</i>	Y, Segregated (SG)
Suitable for Vegetarians	Y
Suitable for Vegans	Y
Suitable for Lactose Intolerants	Y
Suitable for Coeliac	N, Contains wheat flour
Suitable for Kosher Diet	N
Suitable for Halal Diet	Y, Halal Certified
Organically Produced	N

Intolerance Data				
Allergen	Contains (Y/N)	Used on Line (Y/N)	Used on Site (Y/N)	Risk of cross-contamination?
Fish or Fish Products	N	N	N	N
Crustaceans	N	N	N	N
Shellfish	N	N	N	N
Molluscs	N	N	N	N
Milk or Milk Products	N	N	N	N
Tree Nuts or Nut Trace	N	N	Y	Yes, may contains
<i>Almonds</i>	N	N	Y	Yes, may contains
<i>Brazil Nut</i>	N	N	N	N
<i>Cashew Nut</i>	N	N	Y	Yes, may contains

Intolerance Data				
Allergen	Contains (Y/N)	Used on Line (Y/N)	Used on Site (Y/N)	Risk of cross-contamination?
<i>Hazelnut</i>	N	N	Y	Yes, may contains
<i>Macadamia</i>	N	N	N	N
<i>Pecan Nut</i>	N	N	N	N
<i>Pistachio</i>	N	N	N	N
<i>Walnut</i>	N	N	N	N
Peanuts or Peanut Trace	N	N	N	N
Sesame Seeds or Sesame Seed Products	N	Y	Y	Yes, used on line and site, may contain sesame seeds.
Celery or Celeriac Products	N	N	N	N
Mustard or Mustard Products	N	N	N	N
Egg or Egg Products	N	N	N	N
Lupin or Lupin Products	N	N	N	N
Garlic / Onion Products	N	N	N	N
Cereals that contain Gluten	Y	Y	Y	Contains Wheat flour.
<i>Wheat</i>	Y	Y	Y	Contains Wheat flour.
<i>Spelt</i>	N	N	N	N
<i>Kamut</i>	N	N	N	N
<i>Rye</i>	N	N	Y	No, used on site, controlled cross-contamination risk through production planning, cleaning schedules.
<i>Barley</i>	N	N	Y	No, used on site, controlled cross-contamination risk through production planning, cleaning schedules.
<i>Oats</i>	N	N	N	N
Soya	N	N	N	N
Sulphur Dioxide (>10mg/kg)	N	N	N	N
Sulphites	N	N	N	N
Alcohol or Alcohol based products	N	N	N	N
Maize or Maize derivatives	Y	Y	Y	Contains E300 which is derived from maize.
Added Trans Fats	N	N	N	N
GM Material	N	N	N	N
MSG	N	N	N	N
Irradiated Food	N	N	N	N

Product Quality Attributes		
Attributes – as sold	Target	Tolerance
Weight (g)	87	84 - 90
Diameter (mm)	120	116 - 124
Height (mm)	43	40 - 46
Slice Height (mm)	17	15 - 19
Organoleptic Standards – As sold	Target	Reject

Product Quality Attributes		
Appearance (External)	An individual nominally round bun. Sliced horizontally all the way through the bun. Some wrinkling may be present on the top surface. The crown is brown. Pale cream baked colour on the sides of the bun and the base is brown where it comes into contact with the baking tray. On the base of the bun airholes/pits may be present. White flour may be present on the base of the bun.	Badly mishappen buns, over or under baked. Unsliced or not sliced all the way through. Severe blade dragging or doming of slice.
Appearance (Internal)	Inside the bun will be a white even crumb, small air holes will be present, refer to cross section photo.	Grey Crumb colour with large holes and uneven crumb surface severe blade dragging or doming of slice.
Flavour	Slightly sweet fresh baked	Excessive salt or any off flavours or taints.
Aroma	Fresh bread with a slight yeasty aroma.	Any off aromas or taints
Texture	Close texture with small holes present. Bottom crust is firmer and chewier in mouth compared to top crust.	Stale dry crumb or no crust present.

Packaging Information			
Pack size	8 buns per bag	Case Size	6 bags x 8 buns = 48 buns
Nett Weight (KG)	4.176	Gross Weight (KG)	4.448
Food Contact Packaging			
Bag Dimensions (mm)	(L) 350 x (W) 300	Material / Colour	LLDPE / Clear
Weight of Bag (g)	5.295	Plain or Printed?	Pre-Printed
Closure type	Heat sealed	Barcode	5037173000174
Batch Code / Date Mark format	Best Before End: MMM:YY LYDDDD HH:MM (LINE CODE) Bunline 1 - BL1 Bunline 2 - BL2 Bunline 3 - BL3 MAR21 L20076 08:20 BL2 MAR = months, 21 = year, L20 = Year, 076 = day of year, 08:20 = Time, BL2 = line code.		

Packaging Information						
Outer Case						
External Case Dimensions (mm)	(L) 480 x (W) 248 x (H) 241		Material / Colour	Cardboard / Brown		
Weight of Case (g)	237.3		Barcode	05038910010906		
Batch Code / Date Mark format	Best Before End: MMM:YY LYYDDD HH:MM (LINE CODE) Bunline 1 - BL1 Bunline 2 - BL2 Bunline 3 - BL3 MAR21 L20076 08:20 BL2 MAR = months, 21 = year, L20 = Year, 076 = day of year, 08:20 = Time, BL2 = line code.					
Pallet Configuration						
Chep (223391)	Boxes per layer	10	Layers per pallet	6	Boxes per Pallet	60
White (223378)	Boxes per layer	10	Layers per pallet	6	Boxes per Pallet	60
Euro	Boxes per layer	N/A	Layers per pallet	N/A	Boxes per Pallet	N/A
Pallet Height (m)	1.606					

Nutritional Information			
Method of calculation	Analytical	Product State (cooked, raw etc.)	Baked
		Per 100g	Per Product (87g)
Energy (kJ)		1120	974
Energy (kcal)		266	231
Total Fat (g)		3.6	3.1
saturates (g)		1.3	1.1
mono-unsaturates (g)		1.2	1.0
poly-unsaturates (g)		1.0	0.9
Carbohydrate (g)		48.3	42.0
total sugars (g)		4.8	4.2
Protein (g)		8.9	7.7
Fibre (g)		2.2	1.9
Sodium (mg)		351	305
Salt (g)		0.88	0.77
DoH 2017 Salt Target Category	2.1 Bread and Rolls		
Achieving 2017 Salt Targets (Y/N)	Y		

Microbiological Standards			
Organism	Target Count	Reject Count	Frequency
Aerobic Plate Count	<1000 per g	>1000 per g	Annually
Enterobacteriaceae	<100 per g	>100 per g	Annually
E coli	<10 per g	>10 per g	Annually
Staphylococcus aureus	<50 per g	>50 per g	Annually
Yeasts & Moulds	<1000 per g	>1000 per g	Annually
Salmonella	Not Detected	Detected	Annually
Laboratory Accreditation	UKAS		

Specification Authorisation	
Created by (Print Name):	Inesa Jegoroviene
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Authorised by (Print Name):	Viktorija Iqbal
Position:	Technical Supplier & Specifications Coordinator
Date:	29.07.2022